

Food and Nutrition Services

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New DESE, FNS State Coordinator

After 28 years of service to the Department of Elementary & Secondary Education's (DESE) Section of Food Nutrition Services (FNS), Karen Wootton, State Coordinator officially retired January 31. We wish Karen the best as she embarks in her new chapter!

Her successor is Barbara Shaw who brings forth over seven years of Program experience with DESE, FNS as Nutrition Program Specialist and was most recently appointed Nutrition Procurement Analyst. Barbara received her Bachelors of Science December 2009 majoring in Dietetics from Central Missouri State University. She relocated to Baton Rouge, Louisiana to intern in clinical nutrition. She resides in Wardsville, MO with her 8 year old daughter Ashtyn and spouse, Jonathan. Barbara and Jonathan are excited to welcome their second child, expected to arrive in June!

Best wishes Barbara in your new appointment!

DESE, FNS encourage local education agencies (LEAs) to keep a [directory of program services and service providers](#) handy for questions they may have throughout the school year.

Barbara Shaw, Coordinator
(573.751.3526)

Kevin Gorsage, Director, School Nutrition
(573.751.1972)

Josh Winters, Director, Food Distribution
(573.751.1974)



New Food Safety Mini-posters

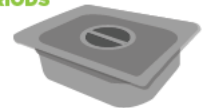
A series of 15 — 8 x 11 colorful and eye-catching pictographs depicting food safety practices are now available in both English and Spanish ideal for school food service. They can be laminated and posted in key areas throughout the kitchen, storage, above preparatory stations, hand-washing sinks and as deemed appropriate. Topics include:

- Handling Produce Safely
- Good Receiving Practices
- Good Practices for Serving Food
- Cutting Boards

- Safe Cooking Temperatures
- Keeping the Kitchen and Cafeteria Clean
- Managing Food Allergies
- Personal Hygiene
- Proper Refrigeration and Dry Storage
- Plus more!

Ideal for training and sustaining daily food safety practices, the mini-posters can be downloaded by topic at https://theicn.org/?page_id=108611&q=food+safety+mini+posters.

COVER FOOD
BETWEEN SERVING
PERIODS



Hiring Flexibility under Professional Standards: New Update

On Friday, March 1, the USDA, Food and Nutrition Service published a Final Rule entitled, “*Hiring Flexibility Under Professional Standards*.” The final rule adds four flexibilities to the hiring standards for new school nutrition program directors in small LEAs and new school nutrition program state directors under the professional standards regulations for the National School Lunch and School Breakfast Programs.

- First, to address hiring challenges faced by small LEAs, which are those with 2,499 or fewer students, this rule requires relevant food service experience rather than school nutrition

program experience for new school nutrition program directors.

- Second, it provides State agencies with discretion to consider documented volunteer or unpaid work as relevant experience for new school nutrition program directors in LEAs with 2,499 or fewer students.
- Third, it gives State agencies discretion to accept less than the required years of food service experience when an applicant for a new director position in an LEA with fewer than 500 students has the minimum required education.

- Lastly, this rule adds flexibility to the hiring standards for State directors of school nutrition programs by allowing State agencies to consider applicants with either a bachelor's or advanced degree in specified fields.

These changes are expected to expand the pool of candidates qualified to serve as leaders in the school nutrition programs while continuing to ensure that school nutrition professionals are able to perform their duties effectively and efficiently.

The Final Rule is available at: <https://www.fns.usda.gov/school-meals/fr-030119>.



Celebrate School Lunch Hero Day, May 3, 2019

Between preparing healthy meals for America's students, adhering to strict nutrition standards, navigating student food allergies and offering service with a smile, school nutrition professionals are true heroes! Now in its 7th consecutive year of recognition,

SCHOOL LUNCH HERO DAY™

School Lunch Hero Day is the perfect opportunity to pay it forward to the hardworking professionals in school cafeterias!

Founded by Jarrett J. Krosoczka and

professionals make a difference for every child who comes through the cafeteria.

#SchoolLunchHeroDay

For free downloadable logos for banners or menus, ideas posted on pinterest on ways to celebrate, gifts and supplies plus much more, go to www.school lunch heroday.com

Ways to Celebrate

author of the “Lunch Lady” book series, School Lunch Hero Day aims to recognize an important and influential person in his early school years.

The day or week aims to showcase the ways in which school nutrition

Gear for
your School
Lunch Hero!

Summer School and Feeding Programs

Our LEAs that wish to participate in the meal programs during summer school have three options:



1. Regular National School Lunch Program (NSLP) and/or the School Breakfast Program (SBP)

2. Seamless Summer Option (SSO). These two first options listed are administered by DESE, FNS

3. Summer Food Service Program (SFSP) – administered by Department of Health and Senior Services.

LEAs choosing regular NSLP/SBP will not be required to complete a new LEA Application. The current LEA Application is approved through June 30, 2019, and includes both regular and summer meals. Should summer school continue past June 30, a new LEA application must be completed and will continue through the school year 2019-2020.

LEAs choosing SSO are required to complete a Seamless Summer

Building Application, via the web. To apply for the SSO, the School Food Authority (SFA) is directed to DESE's Web application, <https://apps.dese.mo.gov/webLogin/login.aspx>.

Under "School Food Services", the SFA can select "application packet" then "seamless summer". The SFA will be guided to answer a series of questions related to contact information and period of operation.

Deadline for accepting SSO applications will be close of business, Wednesday, May 15, 2019.

USDA: Standardized Recipes

The USDA Standardized Recipes web page, <https://www.fns.usda.gov/usda-standardized-recipe>, provide Child Nutrition Program operators with delicious new dishes that meet meal pattern requirements and utilize USDA commodities. The sponsored recipes are standardized to provide updated crediting information, including the vegetable subgroups.

The web sites showcase many new printable recipes made with legumes, whole grains, and/or dark green, red, and/or orange vegetables.

Use "Build My Cookbook" to collect favorite recipes from the site. To create your cookbook while browsing, select "Add to My Cookbook" from each recipe you would like to include. Access your collection to print or download to your computer. Recipes are categorized as follows:

Vegetables

Salads

Soups

Main Dishes

Grains/Breads

Desserts

Sauces, Gravies and Seasoning Mixes

In addition, on-site managers are encouraged to take advantage of Missouri's Culinary Skills Institute (CSI)! The training institute offers 2 & 1/2 day on-site training preparing and taste-testing recipes with like-minded enthusiastic individuals wishing to gain confidence and culinary skills for their school meal program. The CSI's home site is located at <http://health.mo.gov/living/wellness/nutrition/culinaryskills/>.



Something New: Summer Workshops 2019

Food Nutrition Services (FNS) is making structural changes to the traditional format of the Summer Workshops, a set of 8-10 regional day-long workshops typically scheduled through the months of June and July. In place of the traditional format, FNS will be releasing:

- 1) Webinars (vs. onsite regional trainings) at the end of the summer providing access to CEUs upon review and
- 2) Two workshops in the central region of Missouri in late June with dates and location to be confirmed in the near future.

The webinars will be varying lengths to cover topics that are the most in-demand in the school food service realm, as well as on areas with the highest rate of corrective action.

The first of the two on-site workshops will serve as an introduction to school nutrition programs targeting food service employees with less than two years of experience. The second of the two on-site workshops welcomes all food service staff and will follow the traditional summer workshop schedule familiar to past attendees.

For LEAs that would like additional one-on-one training, an on-site visit and technical assistance from your region's Nutrition Program Specialist can be requested and scheduled during the month of August or September. If necessary, requests will be prioritized to the LEAs receiving an Administrative Review in the coming school year of 2019-2020.

Please stay tuned to future announcements for additional information regarding these changes!



A FARM 2 SCHOOL CONFERENCE

by DESE FNS & MU Extension,
KC Healthy Kids, Kansas St. Dept. of Education
April 17, 2019
Kansas City, MO
Registration notice will be coming soon!

Food and Nutrition Services
P.O. Box 480, 205 Jefferson Street
Jefferson City, Mo 65102
Phone # 573-751-3526

<http://www.dese.mo.gov/divadm/food>



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